



Congress of the United States
House of Representatives
Washington, DC 20515

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 15 July 2020
DAY MONTH YEAR

Requested by: Kevin Vargas, Constituent Liaison
NAME POSITION

Transmitted by: Christopher Jones, AOC
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

18

*See supplemental notes

FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

273

How many people formally counted in this facility describe themselves as the following gender?

Female: 15

Male: 258

Nonbinary: N/A

Prefer not to say: N/A



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other _____:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

COVID-19 CONFIRMED CASES*:

New Cases this week :

Total to date since March 30, 2020:

Detainees:

ICE Employees:

GEO Employees:

DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

SUPPLEMENTAL NOTES:

KITCHEN DOCUMENTS:

Menu provided, see attached documents

MEDICAL:

Warden Choate provided the weekly update on medical staffing as of July 15th 2020

1-Health Services Administrator
1-Assistant Health Services Administrator
14-RN's
13-LPN's
3 -Medical Doctors,(1) Full time, (2) Temps
2-PA's
1-Psychologist
1-Licensed Clinical Social Worker
3-Medical Records Clerks
1-X-ray tech
4-tele-psychiatrist
2-Dentists- 40 hours a week total
1-Dental Assistant
4-Agency RN's

LAW LIBRARY:

Documents were provided. We can't release documents since A#'s and names of detainees are shown. Dates from 7/3-7/11 were provided. Each dorm averaged from 1-3 detainees accessing the library.

COUNTS:

10 detainees in Restrictive Housing Unit. Crow staff requested the further information on the reasons (administrative vs. behavioral) but did not receive a response at the time of posting this report.

COVID-19 UPDATES:

2 Confirmed ICE staff members on ice.gov as of 7/17/20
17 Confirmed Detainees on ice.gov as of 7/17/20

****Per required GEO reporting to local agencies 7/17/20**

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID 19. No new positive cases for detainees, GEO staff, or ICE staff.

Congressman Crow's office confirms with TCHD and AFD about new COVID-19 positive cases.

*COHORT:
18 detainees in cohort

ICE did not provide specific Pods tht are in cohorts this time. Crow's staff requested further information to clarify these cohorts and state whether or not these detainees were in cohort due to COVID or other infectious diseases but did not receive a response at the time of posting this report

ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2020	CYCLE 4 WEEK-AT-A-GLANCE	
	BREAKFAST	LUNCH	DINNER
MONDAY	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage
TUESDAY	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage
WEDNESDAY	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage
THURSDAY	Oatmeal Turkey Ham Coffee Cake Fruit Sugar Coffee Milk 2 % Margarine	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea
FRIDAY	Dry Cereal French Toast Syrup Turkey Sausage Margarine Sugar Coffee Milk 2 %	Breaded Fish Rice Mixed Vegetables Pinto Beans Ketchup Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage
SATURDAY	Oatmeal Scrambled Eggs Turkey Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage
SUNDAY	Dry Cereal Scrambled Eggs w/ T-Sausage Refried Beans Grilled Potatoes/Ketchup Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291
Corporate Manager Food Service Menu Systems/Dietitian





FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/6/20

Time: 0830 AM Time: 1730 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse			Breakfast		153° 185°
			Lunch		133 180
			Dinner		151 181
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
			Breakfast		128 125 200ppm
			Lunch		120 133 200ppm
			Dinner		123 119 200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins			AM	39.6	39.4
			PM	37	39
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures, Dry Storage Areas			AM	68	67
			PM	64	63
Water Temps & Handwash Areas					
	AM	PM			
	105-120 °F	105-120 °F			
	120	132			

[Signature] 7/6/20
Signature, Cook Supervisor (AM) DATE

A. Perry
Signature, Cook Supervisor (PM)

[Signature] 7.7.20
FOOD SERVICE MANAGER DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/7/20

Time: 0200 AM Time: 1845 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			Freezer was off
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		162		185
	Lunch		160		181
	Dinner		151		189
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+ 200 ppm
	Breakfast		1130		130 200ppm
	Lunch		132		130 200ppm
	Dinner		121		117 200ppm
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		10.4		36.1 38.6
	PM		-9		39 39
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures, Dry Storage Areas	AM		75		60
	PM		64		64
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	119		141		

2 Van 7/7/2020
Signature, Cook Supervisor (AM) DATE

A. Per
Signature, Cook Supervisor (PM)

[Signature] 7-8-20
FOOD SERVICE MANAGER DATE

FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/9/2020

Time: 0200 AM Time: 1830 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked		X		X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		159		182
and chemical agent used in Final Rinse	Lunch		153		180
	Dinner		154		186
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		112		115
	Lunch		113		120
	Dinner		113		117
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-6.2		36.4
Record temperatures, Freezer and Walk-ins	PM		-3.9		38.1
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		60		64
Record temperatures, Dry Storage Areas	PM		74		72
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	119		114		


Signature, Cook Supervisor (AM)

7/9/20
DATE


Signature, Cook Supervisor (PM)


FOOD SERVICE MANAGER

7-10-20
DATE



FOOD SERVICE

UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/10/2020

Time: 0130 AM Time: 1745 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE					
Temperature according to manufacturer's specifications	Temperature		Wash 150+		Rinse 180+
and chemical agent used in Final Rinse	Breakfast		158		188
	Lunch		150		180
	Dinner		155		181
Not getting to correct Temp Hobart come to fix problem					
POT and PAN SINK					
Final Rinse Temps determined by chemical agent used	Temperature		Wash 110 °F+		Rinse 110 °F+
	Breakfast		130		130
	Lunch		125		145
	Dinner		119		115
200 ppm					
FREEZER and WALK-IN					
Record temperatures, Freezer and Walk-ins	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
	AM		-6.9		36.9
Record temperatures, Freezer and Walk-ins	PM		-2		37
38.2					
DRY STORAGE					
Record temperatures Dry Storage Areas	Temperature 45-80 °F		Spice Room		Store Rm
	AM		65		65
Record temperatures, Dry Storage Areas	PM		64		63
Water Temps & Handwash Areas					
	AM		PM		
	105-120 °F		105-120 °F		
	128		142		

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Signature, Cook Supervisor (AM)

DATE

A. Pen
Signature, Cook Supervisor (PM)

GAH

7-11-20

FOOD SERVICE MANAGER

DATE

FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7/11/2020

Time: 0130 AM Time: 1900 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+		Rinse 180+
Temperature according to manufacturer's specifications	Breakfast		156		180
and chemical agent used in Final Rinse	Lunch		155		180
	Dinner		158		182
POT and PAN SINK	Temperature		Wash 110 °F+		Rinse 110 °F+
Final Rinse Temps determined by chemical agent used	Breakfast		128		127
	Lunch		135		140
	Dinner		127		125
FREEZER and WALK-IN	Temperature		Freezer 0°F or below		Walk-in 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-5.0		38.2
Record temperatures, Freezer and Walk-ins	PM		-3.1		37.5
DRY STORAGE	Temperature 45-80 °F		Spice Room		Store Rm
Record temperatures Dry Storage Areas	AM		45		75
Record temperatures, Dry Storage Areas	PM		68		68
Water Temps & Handwash Areas	AM		PM		
	105-120 °F		105-120 °F		
	130		119		

[Signature] 7/11/2020
Signature, Cook Supervisor (AM) DATE

[Signature]
Signature, Cook Supervisor (PM)

[Signature] 7.13.20
FOOD SERVICE MANAGER DATE



FOOD SERVICE
UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Date: 7-12-20

Time: AM **Time:** 1715 PM

Shift Checklist	AM		PM		Comments
	No	Yes	No	Yes	
All areas secure, no evidence of theft		X			
Workers reported to work, no open sores		X		X	
no skin infections		X		X	
no diarrhea		X		X	
Kitchen is in good general appearance		X		X	
All kitchen equipment operational & clean		X		X	
All tools and sharps inventoried		X		X	
All areas secure, lights out, exits locked				X	
DISH MACHINE	Temperature		Wash 150+	Rinse 180+	
Temperature according to manufacturer's specifications	Breakfast		158	181	
and chemical agent used in Final Rinse	Lunch		155	185	
	Dinner		155	181	
POT and PAN SINK	Temperature		Wash 110 °F+	Rinse 110 °F+	200 ppm
Final Rinse Temps determined by chemical agent used	Breakfast		112	119	200 ppm
	Lunch		110	125	200 ppm
	Dinner		119	121	200 ppm
FREEZER and WALK-IN	Temperature		Freezer 0°F or below	Walk-in 35-40 °F	Walk-in 2 35-40 °F
Record temperatures, Freezer and Walk-ins	AM		-8.6	39.0	36.4
Record temperatures, Freezer and Walk-ins	PM		-6	37	38
DRY STORAGE	Temperature 45-80 °F		Spice Room	Store Rm	
Record temperatures Dry Storage Areas	AM		62	64	
Record temperatures, Dry Storage Areas	PM		64	64	
Water Temps & Handwash Areas	AM 105-120 °F	PM 105-120 °F			
	112	137			

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE